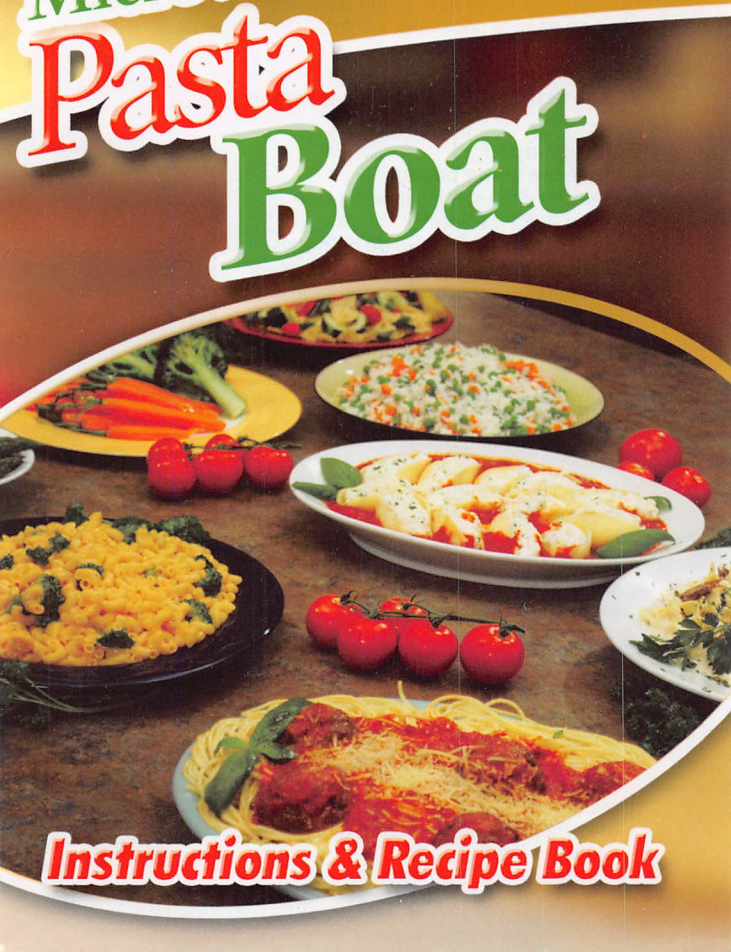
AS SEEN ON TV

Microwave Pasta Boat



Instructions & Recipe Book

Pasta Boat™ Instructions

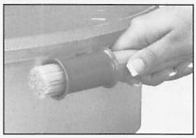
Congratulations on your purchase of Pasta Boat™. It's never been so easy to cook tasty pasta!

Before You Begin:
Wash Pasta Boat™ with hot soapy water.

Getting Started:
Let's make some pasta!

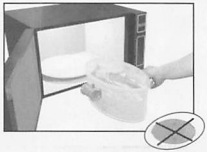
1. Remove Steamer Rack and place pasta in Pasta Boat™.
   See *Pasta Cooking Guide* on pages 3 & 4 for a helpful chart of pasta types and serving size recommendations.

   Each red Pasta Boat™ handle is a 2-portion measurement of spaghetti.



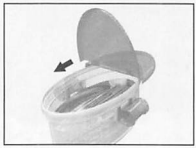
2. Fill water to appropriate water level as indicated in the *Pasta Cooking Guide* on pages 3 & 4.

3. Place Pasta Boat™ in microwave oven and set the appropriate time (also indicated in the *Pasta Cooking Guide* on pages 3 & 4). Do not use the Straining Lid or Steamer Rack when cooking pasta in microwave.*



CAUTION: *Pasta Boat™ will be hot. Carefully use red handles when removing Pasta Boat™ from microwave.*

4. Once pasta is cooked, carefully remove Pasta Boat™ from microwave and use caution while sliding the Strainer Lid onto Pasta Boat™ (strainer side of lid slides on first).



5. Drain water into sink. Pasta is ready to serve with your favorite sauce!

**Do not use the Steamer Rack or Straining Lid with Pasta Boat™ while cooking pasta in microwave. The Straining Lid is only to be used on Pasta Boat™ when the pot is taken out of the microwave and you are ready to strain water, or when you are steaming food in microwave.*

Use the Steamer Rack to Steam vegetables and more!

1. Place Steamer Rack in Pasta Boat™ to cook vegetables or fish in microwave.
2. Fill water almost to level of steamer rack, so that water touches the holes of the steamer rack, but does not rise above it.
3. Place food on top of Steamer Rack.
4. Fit Straining Lid on top of Pasta Boat™ (strainer side of lid slides on first).

5. Place Pasta Boat™ in microwave oven and set the appropriate time (as indicated in *Steam Cooking Guide* on pages 4 & 5).
6. Once cooking is complete, carefully remove Pasta Boat™ from microwave and use caution while removing food and serving.

After Use:

- Leftovers can be stored in Pasta Boat™ in the refrigerator or freezer. Food may be defrosted in Pasta Boat™ in microwave oven.
- All parts of your Pasta Boat™ are dishwasher safe.

⚠ WARNINGS:

- Pasta Boat™ cooks by boiling water: Use extreme caution when handling.
- Pasta Boat™ is for microwave use only.
- Not for use by children.

Visit ***www.PastaBoatHowTo.com*** to view full instructions online.

PASTA COOKING GUIDE

MEASUREMENTS FOR SPAGHETTI, LINGUINE, ANGEL HAIR, AND FETTUCCINI

1 Serving:	½ of Red Measuring Handle	water level #1
2 Servings:	1 Full Red Measuring Handle	water level #2
3 Servings:	1½ Full Red Measuring Handles	water level #3
4 Servings:	2 Full Red Measuring Handles	water level #4
6 Servings:	3 Full Red Measuring Handles (16 oz. box)	water level #6
8 Servings:	4 Full Red Measuring Handles	water level #8

SERVING SIZE:	1	2	3	4	6	8	
Spaghetti:	13-14	15-16	16-18	18-20	20-22	22-22	mins.
Thin Pasta:	12-13	13-14	15-16	17-18	19-20	21-22	mins.
Angel Hair:	11-12	12-13	13-14	14-15	15-16	17-18	mins.

These are cooking times for al dente pasta; for softer pasta cook several minutes longer.

MEASUREMENTS FOR ELBOW, BOWTIE (FARFALLE), ZITI, ROTINI, AND PENNE

1 Serving:	½ Cup	water level #1
2 Servings:	1 Cup	water level #1
3 Servings:	1½ Cups	water level #2
4 Servings:	2 Cups	water level #4
6 Servings:	3 Cups	water level #6
8 Servings:	4 Cups	water level #8

SERVING SIZE:	1	2	3	4	6	8	
	17	19	21	23	25	27	mins.

Stir macaroni once half way through cooking for al dente; for softer pasta, cook several minutes longer.

PASTA COOKING GUIDE *(continued)*

MEASUREMENTS FOR LASAGNA NOODLES

Quantity: 15 noodles
Water Level: #8
Cooking Time: 18 minutes

MEASUREMENTS FOR RAVIOLI

Quantity: 15 jumbo cheese
Water Level: #8
Cooking Time: 18 minutes

MEASUREMENTS FOR FINE SOUP NOODLES

Quantity: 2 cups
Water Level: #4
Cooking Time: 17 minutes

Cooking times may vary with different microwave ovens – adjust accordingly.

STEAM COOKING GUIDE

SWEET POTATO

Quantity: 2 medium, pierced with fork
Water Level: Just under steamer rack so that the water is not touching food on steamer rack.
Instructions: Place potatoes on steam rack, strainer lid on
Cooking Time: 12 minutes

BAKED POTATO

Quantity: 2 large, pierced with fork
Water Level: Just under steamer rack so that the water is not touching food on steamer rack.
Instructions: Place potatoes on steam rack, strainer lid on
Cooking Time: 20 minutes

STEAM COOKING GUIDE *(continued)*

CORN ON THE COB

Quantity:	4 ears
Water Level:	Just under steamer rack so that the water is not touching food on steamer rack.
Instructions:	Place corn (2 on top of the other) on steam rack, strainer lid on
Cooking Time:	7 minutes

CLAMS (STEAMERS)

Quantity:	1 pound
Water Level:	Just under steamer rack so that the water is not touching food on steamer rack.
Instructions:	Place clams on steam rack, strainer lid on
Cooking Time:	6 minutes (or until shells pop open)

HELPFUL HINTS

- Use chicken broth instead of water for additional flavor.
- Add olive oil to water to lessen pasta sticking to ***Pasta Boat***.
- When steaming fish, use white wine in combination with water for additional flavor.
- When steaming fruit, use apple juice instead of water for additional flavor.

WARRANTY

Liability limited to the purchase price of this product.

For complete instructions and warnings, log on to:
www.***PastaBoat***.com

TeleBrands Corporation shall not be liable for any incidental or consequential damages or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Pasta Boat
Pasta with Fresh Cherry Tomatoes

Ingredients

1 (12 oz.) package rigatoni or ziti pasta
2 tablespoons fresh garlic, minced
4 tablespoons olive oil
2 cups chopped fresh cherry tomatoes
1 cup fresh basil leaves
Grated Parmesan cheese to taste
Salt and pepper to taste

Directions

Add the pasta to ***Pasta Boat*** and cook until tender, 10-15 minutes.

Meanwhile, mix together garlic, olive oil, tomatoes, salt and pepper.

Drain the pasta and immediately add tomato mixture to pot. Toss to blend well and serve warm with Parmesan cheese.

Serves 4-6

Pasta Boat Penne Pasta with White Beans and Fresh Spinach

Ingredients

1 (12 oz.) package penne pasta

2 tablespoons minced fresh garlic

4 tablespoons olive oil, divided

1 can of cannelloni beans, well drained

1 bunch fresh spinach, rinsed and torn into bite-size pieces

Grated Parmesan cheese to taste

Salt and pepper to taste

Directions

Add the penne pasta to ***Pasta Boat*** and cook until tender (10-15 minutes).

Meanwhile, mix together garlic, olive oil, beans, salt and pepper.

Drain the pasta and immediately add garlic mixture and spinach to pot.

Toss to blend well and serve warm with grated Parmesan cheese.

Serves 4-6

Pasta Boat
Shrimp and Cherry Tomato Sauce

Ingredients

10 oz. package penne pasta (about 4 cups)

2 pints of cherry or grape tomatoes

3 cloves of garlic, chopped

3 tablespoons olive oil

1 lb. (26-30) raw shrimp, cleaned, shelled, tails removed

¼ cup fresh basil

Salt and pepper to taste

Directions

Place penne in ***Pasta Boat***, add water to the "8" mark, and microwave on HIGH for 17–20 minutes until pasta is done.

Remove pasta to a bowl and keep warm.

Put tomatoes, garlic, and olive oil in ***Pasta Boat***.

Cover with strainer lid and microwave on HIGH until tomatoes are soft (about 5–9 minutes).

Remove from microwave, open lid and add salt, pepper, and shrimp.

Cover with strainer lid and microwave on HIGH for 3 minutes.

Remove from microwave, stir shrimp, and cook on HIGH for 5 minutes more.

Pour shrimp sauce over pasta and toss.

Sprinkle basil on top and serve immediately.

Serves 4

Pasta Boat Baked Ziti

Ingredients

1 (12 oz.) package ziti pasta
1 (24 oz.) jar prepared tomato sauce
1 (15 oz.) container ricotta cheese
8 oz. shredded mozzarella
¼ cup grated Parmesan cheese

Directions

Place pasta in ***Pasta Boat*** and add water to the "8" mark.

Microwave on HIGH for 17-20 minutes until pasta is done.

Drain pasta and place half the drained pasta into a bowl.

Put 1 cup sauce, half the ricotta cheese, and half the mozzarella over the pasta in the pot in order listed.

Put the remaining pasta in the pot and add the remaining ingredients, ending with the Parmesan cheese.

Microwave on HIGH for 3-5 minutes until heated through.

Serve at room temperature or slightly warmed.

Serves 4-6

Pasta Boat Mac and Cheese

Ingredients

8 oz. elbow macaroni
2 tablespoons butter
2½ tablespoons chopped onion
16 oz. cubed processed cheese food
¾ cup milk
Ground black pepper to taste
Salt to taste

Directions

Add water and the elbow macaroni into ***Pasta Boat*** pot and microwave on HIGH for 10-15 minutes until al dente.

Drain pasta through strainer lid.

Remove lid and pour drained pasta into a bowl.

Place butter and onion in ***Pasta Boat*** and microwave on HIGH for 2-3 minutes until onions are translucent.

Remove pot from microwave and add cheese, milk, salt and pepper to pot.

Cook for 3-5 minutes until cheese is just melted.

Remove from microwave and stir cheese mixture until smooth and well blended.

Pour macaroni back into pot and stir to coat pasta evenly.

Let stand for 5-8 minutes before serving.

The sauce will thicken while standing.

Serves 2-3

Pasta Boat Spinach Risotto

Ingredients

2 tablespoon olive oil
1 cup finely chopped onions
2 cloves garlic, chopped
1 cup uncooked Arborio rice
3 cups hot vegetable or chicken broth
¼ teaspoon salt
¼ teaspoon ground nutmeg
½ cup white wine
8 oz. fresh spinach
2 small zucchini, cut in 1 inch pieces
½ cup grated Parmesan cheese

Directions

Combine olive oil, onion, and garlic in ***Pasta Boat*** pot.

Place in microwave and cook on HIGH for 3 minutes.

Stir the rice and broth into the pot with the onion mixture, and add salt and nutmeg.

Cover the pot with strainer lid and cook on HIGH for 6 minutes.

Uncover pot and stir in wine, zucchini, and spinach and cook approximately 10-15 minutes more until liquid boils off.

Sprinkle cheese into the rice and serve.

Serves 4-6

Pasta Boat Ratatouille

Ingredients

2 tomatoes, chopped
1 medium eggplant, cubed (4 cups) Skin on or off is up to the cook!
2 medium zucchini, sliced (2 cups)
½ red pepper, sliced
1 onion, thinly sliced
2 tablespoon fresh parsley
2 cloves garlic, minced
1 teaspoon Herbs de Provence
1 cup fresh green beans
2 tablespoons olive oil
¼ cup white wine
Salt and pepper to taste

Directions

Place all ingredients, except wine, in ***Pasta Boat*** and cover with strainer lid.

Microwave on HIGH for 5 minutes.

Remove from microwave, stir mixture, and add wine.

Cover with strainer lid and return to microwave on HIGH for 5-8 more minutes.

Serves 4-6

Pasta Boat Lo Mein Noodle Pot

Ingredients

1 cube of chicken bouillon

2 tablespoons soy sauce

1 (12 oz.) package Lo Mein noodles (Measure out 2 servings using the ***Pasta Boat*** measuring handles. Save the rest for another use)

1 cup fresh snow pea pods

1 cup fresh bok choy, chopped

½ cup leek, thinly sliced

6 oz. frozen cooked salad shrimp

Directions

Fill ***Pasta Boat*** with water to the "1" mark.

Add all ingredients in the order listed.

Place on strainer lid.

Microwave on HIGH for 10 minutes.

Serves 2-3

Pasta Boat Cheesy Mashed Potatoes

3 large potatoes, peeled
1½ teaspoons salt
¼ cup milk or half-and-half
1 cup sour cream
2 cups grated cheddar cheese
1 bunch scallions, chopped (about 1 cup)
½ teaspoon black pepper

Place potatoes in ***Pasta Boat*** with 1 cup of water and 1 teaspoon of salt.

Cover with strainer lid and cook on HIGH for 5 minutes or until tender.

Drain and place in a bowl.

With electric mixer (or by hand), mix potatoes just until fluffy (do not over-mix).

Add milk or half-and-half, sour cream, 1 cup of the cheese, scallions, the remaining ½ teaspoon salt, and the pepper and mix well.

Transfer the mixture back into the ***Pasta Boat*** and sprinkle with the remaining cheese.

Microwave for 3–4 minutes or until cheese melted on top.

Serve warm.

Serves 8

Pasta Boat Beer Steamed Shrimp

Ingredients

1 pound (26-30) shrimp, uncooked and still in shell
12 oz. dark beer
1 tablespoon seafood seasoning
¼ teaspoon fresh chopped parsley
1 lemon, cut into wedges
1½ cups cocktail sauce

Directions

Place pasta in ***Pasta Boat*** and add water to the "8" mark.

Microwave on HIGH for 17-20 minutes until pasta is done.

Drain pasta and place half the drained pasta into a bowl.

Put 1 cup sauce, half the ricotta cheese, and half the mozzarella over the pasta in the pot in order listed.

Put the remaining pasta in the pot and add the remaining ingredients, ending with the Parmesan cheese.

Microwave on HIGH for 3-5 minutes until heated through.

Serve at room temperature or slightly warmed.

Serves 4-6

Pasta Boat Franks and Beans

Ingredients

6 slices bacon, cut-up
1 large onion, diced
1 small bell pepper, seeded and diced
2 (15 oz.) cans pork and beans
½ cup tomato catsup
2 tablespoons packed brown sugar
1 tablespoon prepared mustard
6 hot dogs, sliced
3 slices American cheese

Directions

Place bacon, onion, and pepper into ***Pasta Boat*** pot.
Microwave on HIGH for 3 minutes or until bacon is done.
Add all the rest of the ingredients to the pot.
Microwave on HIGH for 3-5 minutes until hot and bubbly.
Lay slices of cheese on top and serve.

Serves 6

Pasta Boat Chili

1½ lbs. ground beef
2 tablespoons chopped green pepper
2 tablespoons chopped onion
1 tablespoon chopped celery
2 (15 oz.) cans spicy chili beans
¾ cup grated cheddar cheese or Queso Blanco

Place beef in ***Pasta Boat*** and place strainer lid on.

Microwave on HIGH for 5 minutes.

Add vegetables and microwave on HIGH for 3 minutes.

Drain meat mixture.

Mix chili beans into meat mixture and cover with strainer lid.

Microwave on HIGH for 3-5 minutes.

Remove ***Pasta Boat*** from microwave.

Add cheese, cover and let sit for 1 minute to allow cheese to melt.

Serve with you favorite chili fixings.

Serves 4-6

Pasta Boat Orange Carrots

Ingredients

1 (11 oz.) can mandarin oranges in light syrup

1 lb. cut and peeled baby carrots (or whole carrots peeled and cut into 2 inch pieces)

1 teaspoon of honey

½ teaspoon of salt

Directions

Place oranges with liquid, carrots, honey, and salt in ***Pasta Boat***.

Cover pot with strainer lid.

Microwave on HIGH for 5 minutes.

Stir carrots and microwave on HIGH for 5 more minutes or until carrots are tender.

Serves 2-3

Pasta Boat
Wine Steamed Artichokes

Ingredients

2 lbs. baby artichokes
1cup white wine
¼ cup olive oil
¼ cup diced onions
3 tablespoons chopped garlic
½ fresh lemon

Directions

Cut stems off artichokes.

Snap off outer petals.

Cut off top third of each artichoke.

Place steam rack into ***Pasta Boat*** pot.

Place artichokes on rack and pour the wine over them.

Mix oil, onions, and garlic together and pour over artichokes.

Squeeze juice of a half a lemon over artichokes.

Place strainer lid on pot and microwave on HIGH for 10 minutes.

Remove artichokes to a bowl and pour wine sauce from bottom of pot over them.

Serve immediately.

Serves 4

Pasta Boat Creamed Spinach

Ingredients

½ large onion, diced
1 cup heavy cream
6 cups of fresh spinach
½ cup grated Parmesan cheese
Garlic powder to taste
Salt and pepper to taste

Directions

Put onion and cream in ***Pasta Boat*** and microwave on HIGH for 4 minutes.

Add spinach and microwave on HIGH for 2 minutes.

Remove ***Pasta Boat*** from microwave and add salt, pepper, and garlic powder.

Toss spinach to cover with cream.

Sprinkle Parmesan cheese on top of spinach.

Microwave on HIGH for 1 minute to melt cheese.

Serve immediately.

Serves 4-6

Pasta Boat
Corn on the Cob with Chili Butter

Ingredients

3 ears fresh corn, husked and broken in half
8 tablespoons butter (1 stick)
2 tablespoons chopped fresh cilantro
½ teaspoon salt
1 teaspoon chili powder
¼ finely chopped onion
teaspoon cayenne pepper

Directions

Pour 1 cup of water into ***Pasta Boat***, place in the steam rack, and put corn on rack.

Microwave on HIGH for 5 minutes or until corn is tender.

Remove corn to a plate and keep warm.

Remove steam rack from pot.

Drain hot water.

Add the next six ingredients and microwave on HIGH for 2 minutes until onions are translucent.

Pour over corn and serve.

Serves 3-4

Pasta Boat Chili Cheese Dip

Ingredients

4 cups shredded cheddar cheese
¼ cups milk
1 (15½ oz.) can black beans, drained
1 (6 oz.) can chopped olives, drained
1 (12 oz.) bottle prepared chili sauce
1 (15 oz.) can chili beans
1 (8 oz.) container sour cream
1 large bag of taco chips

Directions

Place 2 cups of cheese in ***Pasta Boat.***

Add milk and microwave on HIGH for 2 minutes.

Stir milk and cheese together until well blended.

Pour black beans over top of cheese mixture, and then pour olives over black beans.

Add ¼ cup of the chili sauce spreading evenly over olives.

Pour chili beans evenly over top of mixture and more chili sauce to taste.

Top with 2 cups of cheese.

Microwave for 5 minutes on HIGH or until heated all the way through and cheese is fully melted.
Dollop sour cream on top.

Serve warm with taco chips.

Serves 4-6

Pasta Boat Quick Chicken Noodle Soup

Ingredients

2 cups cooked chicken cut into cubes (left over or prepared from grocer)
6 cups chicken or vegetable broth
2 large celery stalks, thinly sliced
2 carrots, thinly sliced
¼ small onion, diced
½ cup frozen peas
1 teaspoon salt (optional)
¼ teaspoon pepper
¼ teaspoon hot red pepper
1 cup thin egg noodles

Directions

Add all ingredients into the ***Pasta Boat.***

Microwave on HIGH 8-10 minutes or until noodles are tender.

Serves 4-6

Pasta Boat Broccoli Cheese Soup

Ingredients

1 tablespoon butter, melted
1 medium leek, cleaned and thinly sliced
1 tablespoon chopped shallot
2 tablespoons quick mixing flour
2 cups half-and-half
2 cups vegetable broth
6 oz fresh broccoli florets (about 3 cups)
1 carrot, diced
3 cups grated sharp cheddar cheese
3 slices precooked bacon
Nutmeg to taste
Salt and pepper to taste

Directions

Put onion, shallot, and butter in ***Pasta Boat*** and microwave on HIGH for 1 minute.

Stir flour into butter mixture and microwave on HIGH for 1 minute.

Stir in the half-and-half and microwave on HIGH for 1 minute.

Add the vegetable broth, broccoli, carrot, salt and pepper and microwave on HIGH for 10 minutes.

Add cheese, stirring until melted.

Cover and microwave on HIGH 2 minutes.

Top each serving with bacon and sprinkle with nutmeg.

Serve hot.

Serves 4-6

Pasta Boat Curry Lentil Soup

Ingredients

1 cup vegetable bouillon
1 cup black lentils
½ cup brown basmati rice (or plain brown rice)
1 clove garlic
½ medium onion, finely chopped
1 teaspoon garam masala
1 teaspoon ground cumin
1 teaspoon salt
1 teaspoon black pepper
8 oz. plain yogurt

Directions

Fill ***Pasta Boat*** pot with water to the "4" mark.

Pour in vegetable bouillon, lentils, and rice, and microwave on HIGH for 30 minutes.

Stir in spices and microwave for another 15 minutes on HIGH.

Serve with a dollop of yogurt on top.

Serves 4

Pasta Boat
Easy Family Breakfast Scramble

Ingredients

4 eggs

¼ cup milk

1½ cups of uncooked shredded hash browns (from the refrigerator section of grocer)

4 slices pre-cooked bacon (broken)

1 cup grated cheese (Cheddar, Swiss, Gouda)

Salt and pepper to taste

Directions

Mix eggs and milk together and pour into ***Pasta Boat.***

Add hash browns, bacon, and cheese.

Cover and microwave HIGH for 2 minutes.

Remove from microwave and stir mixture.

Microwave for 2 more minutes on HIGH or until eggs are nearly set.

Let stand 2 to 3 minutes or until set.

Serve warm.

Serves 4-6

Pasta Boat Vanilla Bean Oatmeal

Ingredients
1 cup "steel cut" oatmeal
1 whole vanilla bean (scrape out the seeds)
2½ cups water
2 tablespoons sugar (brown or regular)

Directions
Add water, oatmeal, and vanilla seeds to ***Pasta Boat***.

Cook on power level 5 (or 50%) for 15 minutes.

Stir in sugar.

Serve warm.

Serves 4

Pasta Boat Baked Apples

Ingredients

3 large baking apples

½ cup brown sugar, firmly packed

¼ cup raisins

½ teaspoon cinnamon

¼ teaspoon nutmeg

1 tablespoon butter

Directions

Wash and core apples, then remove a 1 inch strip of peel around the top of each apple.

Place in ***Pasta Boat.***

Combine brown sugar, raisins, cinnamon, and nutmeg in a small bowl.

Fill the center of each apple with mixture and dot with ½ teaspoon of the butter.

Add 1 cup water to ***Pasta Boat*** and place steam rack in bottom of container.

Place filled apples on the rack and place on cover.

Cook for 4-5 minutes remove from microwave and let sit for 5 minutes.

Serve warm or cool.

Serves 3

Pasta Boat Hot Apple Cider

Ingredients

6 cups apple cider
¼ cup real maple syrup
3 cinnamon sticks
5 whole cloves
2 whole allspice berries
1 small orange cut into round slices
1 teaspoon lemon zest

Directions

Pour the apple cider and maple syrup into ***Pasta Boat.***

Add the cinnamon sticks, cloves, allspice berries, orange slices, and lemon peel.

Place strainer lid on pot.

Microwave on HIGH for 2 minutes or until the cider is very hot, but not boiling.

Remove the ***Pasta Boat*** from the microwave and pour hot cider through the strainer lid into a heat resistant serving pitcher, leaving the cooked spices in the pot, then pour into individual cups for serving.

Serves 6

Pasta Boat Double Chocolate S'mores

Ingredients

3 whole chocolate graham crackers

3 large marshmallows (preferably the square ones, if available)

3 teaspoons dark chocolate chips (or 1 square from a dark chocolate candy bar)

Directions

Place 3 half crackers upside down on ***Pasta Boat*** steam rack.

Arrange the marshmallows and chocolate on the cracker.

Place the second cracker half right side up over the marshmallows and chocolate chips.

Microwave on HIGH for 5-10 seconds or until marshmallows are puffy and chocolate is melted.

Serve warm.

Serves 3

Fairfield, NJ 07004
www.telebrands.com
Made in China.
© 2010 Telebrands Corp.